



Food for Thought

Creating Raving Fans by
Delivering World Class
Service!

City of Grand Prairie
Environmental Services Department
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972-237-8055
www.gptx.org/environmentalservices

FOOD SAFETY

Food Safety is the process to lower the risk of food borne illness from the food you prepare. Food Safety inspections are performed to ensure that all management practices are in place to lower the risk of food borne illness. Can your kitchen pass the Food Safety inspection? Are all facets of your kitchen covered? Focusing on 3 aspects of the kitchen can help you pass with flying colors.

⇒ Monitor

Be sure to check the source from which you got the food. Is it from a company that is USDA regulated? How many companies handle the food before it reaches you? Are any of those companies not USDA regulated? All of these questions are vital to the risk that comes with food borne illness.

⇒ Clean

All utensils, equipment, and personnel need to be clean for food safety. Bacteria spread and can multiply in 20 seconds. At the end of a 4 hour shift, 1 can turn into 720. Cleaning and sanitizing utensils and equipment should occur at least after every 4 hour shift. Washing hands should occur every 15 min, depending on the activities performed. Every manager should have a method to remind his employees to wash their hands periodically or after handling different products to prevent cross-contamination.

⇒ Organize

Organize every aspect of your kitchen. Not only should all paperwork (i.e. current food handlers cards, grease interceptor ticket, etc.) be organized and easy to access; but all food should be organized as well. Be sure to separate Potentially Hazardous Foods (meats, fish, etc.) from non-PHF's (fruits, vegetables, etc.). This is to ensure that PHF's have no chance of dripping bacteria infested juices on non-PHF's.



FOOD SERVICE ESTABLISHMENT INSPECTIONS

Did you know that the City of Grand Prairie's Health inspectors look for violations based on the Centers for Disease Control (CDC) risk factors for food borne illness? There are six risk factors:

Proper holding temperature	Cross contamination
Employee health and hygiene	Food source
Proper cooking temperature	Environmental contamination

All Certified Food Protection Managers, Owners and Food Handlers should know that these factors, if overlooked, may be the cause of a food borne illness associated with your establishment. These factors should be monitored as part of the daily operations. Become familiar with these factors, and the corrective actions required to be in compliance with federal, state and city laws.

If you have questions, don't know what to look for, or what your corrective action should be, the Environmental Quality Division can assist you to have a risk free establishment.

Visit us on-line at www.gptx.org/environmentalservices.

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Food Handler Cards

The City of Grand Prairie requires every employee who handles food or utensils (including chefs, cooks, bakers, bartenders, waiters & waitresses, meat market staff, delivery personnel, dish washers, service counter, and food production workers) to obtain a food handler card. The cards must be obtained within 45 days of the person's hire date. Any manager or owner who allows uncertified workers to continue in their employment after 45 days without food handler certification is subject to judicial proceedings.

Food handler certificates from other cities and approved on-line courses are accepted. Those certificates must be replaced with a City of Grand Prairie certificate for class attendance exemption. The \$10.00 fee is required when proper documentation such as driver's license, birth certificate, Texas ID, consular identification and proof of food handling training is provided. There is a \$5.00 fee for a duplicate copy of a food handler card. Only the original copy of a food handler certificate is accepted.

Pre registration is required. Classes with less than ten people may be cancelled. To pre-register please call the Environmental Services Department at 972-237-8055.

Classes are offered the 1st and 3rd Thursday of each month at 9:00 a.m. and 4:30 p.m., in City Hall at 317 College Street. One class on the 3rd Thursday will be offered in Spanish. Classes in Mandarin are available on a limited basis. Please arrive at least 15 minutes early for registration. The classes begin promptly and late arrivals will not be allowed to enter. Persons without the required fee, identification, or late arrival will not be admitted. The city accepts cash and checks with proper identification.

ARE YOU READY FOR AN INSPECTION?

TOP TEN VIOLATIONS IN GRAND PRAIRIE

10. Facility is not rodent proof
9. Food contact surfaces not cleaned
8. Proper/Inadequate hand washing
7. Approved Source / Labeling
6. No HACCP Plan (time as public health control)
5. Cross contamination
4. Improper bare hand contact with food
3. Grease interceptor not pumped on schedule
2. No food handler cards
1. No Certified Food Manager (City of Grand Prairie certificate)



HACCP



Hazard Analysis and Critical Control Points (HACCP) is a systematic preventive approach to food safety, that addresses physical, chemical, and biological hazards as a means of prevention rather than finished product inspection. HACCP is used in the food industry to identify potential hazards, so that corrective actions, known as Critical Control Points (CCP's) can be taken to reduce or eliminate the risk of the hazards. The system is used at all stages of food production and preparation processes including packaging, distribution, etc. HACCP is a concept as well as a method of operation. When it comes to pathogens, "sight, smell, and taste" just do not get it done. You must have control over the process, the raw materials, the environment, and the people, beginning as early in the food production system as possible. Having a HACCP plan will:

- ▶ Improve your operation from the regulatory standpoint and provide for the safety of your food products.
- ▶ Reduce the chance for food-borne illness.
- ▶ Identify and document where corrections need to be made.
- ▶ Have you thoroughly review your operation specifically for food safety and place controls on those areas of concern.

Workers must understand the basic way organisms multiply, survive, and are killed. This is essential information for you to do a good job in controlling these organisms in the food distribution chain. This information must be made available to workers prior to initiation of HACCP programs.

For more information on HACCP visit :www.cfsan.fda.gov/~lrd/haccp.html



Cross Contamination

Cross-contamination is the transfer of harmful bacteria to food from other foods, cutting boards, utensils, etc., if they are not handled properly. When handling foods, it is important to Be Smart, Keep Foods Apart - Don't Cross-Contaminate. By following these simple steps, you can prevent cross-contamination and reduce the risk of food borne illness.

- ▶ **When Refrigerating Food:**
 - Place raw meat, poultry, and seafood in commercial grade containers to prevent the juices from dripping onto other foods. Raw juices often contain bacteria.
 - Store food based on its required cooking temperature; lowest temperature above highest temperature (i.e. fish above chicken).
- ▶ **When Preparing Food:**
 - Wash hands and surfaces often. Wear gloves if handling ready to eat food.
 - Use approved sanitizers and clean cloths to wipe up kitchen surfaces or spills.
 - Sanitize cutting boards, dishes, and counter tops after preparing each food item and before you go on to the next item.
- ▶ **Cutting Boards:**
 - Always use a clean cutting board.
 - If possible, use one cutting board for fresh produce and a separate one for raw meat, poultry, and seafood.
 - Once cutting boards become excessively worn or develop hard-to-clean grooves, you should replace them.
- ▶ **Marinating Food:**
 - Always marinate food in temperatures below 40° F.
 - Marinating sauce should be discarded or boiled if you use it.
- ▶ **When Serving Food:**
 - Always use a clean plate.
 - Never place cooked food back on the same plate or cutting board that previously held raw food.
- ▶ **When Storing Leftovers:**
 - Refrigerate or freeze leftovers within 2 hours or sooner in clean, shallow, covered containers to prevent harmful bacteria from multiplying.



FOOD HANDLER CLASS SCHEDULE FOR 2008-2009

OCTOBER 2	
9:00 AM	4:30 PM
OCTOBER 16	
9:00 AM	4:30 PM SP
NOVEMBER 6	
9:00 AM	4:30 PM
NOVEMBER 20	
9:00 AM	4:30 PM SP
DECEMBER 4	
9:00 AM	4:30 PM
DECEMBER 18	
9:00 PM	4:30 PM SP
JANUARY 15	
9:00 AM	4:30 PM SP
FEBRUARY 5	
9:00 AM	4:30 PM
FEBRUARY 19	
9:00 AM	4:30 PM SP
MARCH 5	
9:00 AM	4:30 PM
MARCH 19	
9:00 AM	4:30 PM SP
APRIL 2	
9:00 AM	4:30 PM
APRIL 16	
9:00 AM	4:30 PM SP
MAY 7	
9:00 AM	4:30 PM
MAY 21	
9:00 AM	4:30 PM SP

SP=Spanish

GUIDELINES FOR FOOD HANDLER TRAINING IN YOUR ESTABLISHMENT

The City of Grand Prairie's Environmental Quality Division (EQD) approves food handler training at food establishments by Certified Food Protection Managers. Grand Prairie Food Handler Permits will be issued to employees who have attended any approved food handler training class which has met the following guidelines:

- The trainer shall be a Certified Food Protection Manager (CFPM) through the Department of State Health Services (DSHS) or obtained certification through a DSHS-approved accredited program or licensed test site.
- The CFPM shall submit his/her certificate and class curriculum outline with exams.
- Training must consist of at least 45 minutes of oral instructions and/or video presentation (detailing subject matters) approved by EQD at least **45 working days** prior to class date. Spanish instructions and exams are required for Spanish-speaking employees without English written and/or verbal interpretation.
- Subjects must include the **minimum**:
 1. General Food Safety and Emergency Food Safety
 2. Causes of Food borne Illness
 3. Personal Hygiene
 4. Cleaning and Sanitation
 5. Cross-Contamination
 6. Time and Temperature Abuse



Students shall pass a written exam with at least 70% score or higher. A legible list of date of exam, attendee's names, birth dates and payment of \$10.00 for each attendee must be submitted to the Environmental Quality Division at least **5 working days** following the class date. When completed exams with legible listings are submitted to EQD, the office staff will prepare food handler cards for each participant with a passing score.

For more information contact the Environmental Quality Division at (972) 237-8055.

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CITY OF GRAND PRAIRIE



This newsletter is a publication of:
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What You Should Know About Grease Management for Your Restaurant

Back-ups of sewage can occur when the sewer lines are clogged with a buildup of fats, oil and greases (FOG). In order to work effectively, sewage systems need to be in proper working order from the drain to the treatment plant. Normal sanitary waste can be handled without difficulty. However, FOG waste builds up on sewer walls causing blockages in the sewer system.

Best Management Practices - Your Responsibilities:

- Pump your grease trap according to the established schedule in your health permit.
- Only use liquid waste hauler that holds a valid permit with the City of Grand Prairie.
- The generator must have 2 copies of the trip ticket. The gold copy (transport receipt) should be given to the owner or manager immediately. The pink copy (disposal receipt) should be returned to you within 15 days of the maintenance of your grease trap.
- You must keep both copies for at least 2 years.
- The trap should be completely empty when pumping is finished.
- Train staff in grease management.

During inspections, City Health Inspectors will strictly enforce grease trap requirements.

For more information call 972-237-8055.

Bare Hand Contact

In food establishments, it is critical that food employees avoid bare hand and arm contact with exposed, ready to eat foods (RTE). Avoiding bare hand contact with RTE provides an additional measure for interrupting disease transmission, when used in combination with the exclusion/restriction of ill food workers and proper hand washing. The hazards presented by bare hand contact are a possible transfer of bacterial, viral, or parasitic pathogens from food employees' hands to the food.

Recommendations

- Use suitable utensils such as deli tissue, spatulas, tongs, or single-use gloves.
- Implement a training program for employees instructing food employees about the hazards of bare hand contact with ready to eat foods, proper hand washing, and the principles of safe food preparation procedures.
- Ensure food employees wash hands and exposed portion of arms before returning to their work stations.
- Ensure that ill food employees not come to work.

Remember: inappropriate contact with RTE food is a violation of federal, state and local laws and guidelines. **DON'T DO IT!**

Handling Fruits and Vegetables

Concerned about the potential for *E. coli*, salmonella or other bacteria poisoning only when it comes to meats, poultry and fish? Did you know the same risks are present in fruits and vegetables?

What can you do to protect your food establishment? The answer is simple: examine, separate and clean.

EXAMINE

Be sure to thoroughly examine every piece of produce before purchasing. Purchase fresh-looking, "subject to USDA regulations" produce. Don't buy any that is bruised, shriveled, moldy or slimy. Dispose of any produce in your possession that has any sign of spoilage.

SEPARATE

Fruits and vegetables should be stored and prepared separate from meats, poultry and fish. If possible, store produce on a separate shelf from these foods. This will reduce any chance of cross contamination during storage. If you must store produce and meats, poultry and fish on the same shelf, store produce above all other items on the shelf.

CLEAN

Equipment and utensils, used to store and prepare produce must be cleaned and sanitized before use; to ensure no cross contamination occurs. Washing fruits and vegetables requires nothing more than scrubbing under running, cold, drinkable water (use a produce brush -- when a brush is appropriate).